FRESCOBALDI
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# Leonia Pomino Rosé 2011




Formati

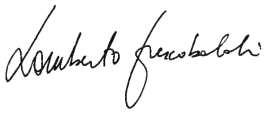
750ml, 1.5 l

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# Leonia Pomino Rosé 2011

Pomino Spumante Rosé DOC - Metodo Classico - Brut Millesimato

This classic method sparkling wine is made from the finest Pinot Noir grapes at Pomino, which were planted in 1855 by family ancestor Leonia, after she returned from a lengthy stay in the area near Champagne. After the Gold Medal awarded the wines of Pomino at the 1878 Paris Exposition, winemaking experiments continued on the wine estate, and it is probable that they included the first attempts to make a classic method sparkling wine. After over a century, Lamberto Frescobaldi has continued the efforts of his great-great-grandmother, creating in her honour Metodo Classico Leonia. This rosé is its most elegant expression, refined and feminine.



## Climatic trend

Thanks to a mild winter, budbreak in 2011 took place slightly earlier than in 2010. All the successive vine-growth stages--flowering, cluster closure, veraison--took place in a regular fashion, with no particular weather problems until mid-August. During the period of late May to mid-August, average temperatures prevailed, and rainfall, though not abundant, came at well-distributed times. Rainfall from the previous very rainy autumn and winter periods had built up groundwater reserves, and the soils thus remained cool. Mid-August ushered in heat spells that brought forward the ripening process, resulting in optimal levels in the berries of aroma precursors, sugars, and polyphenols. Overall, Pomino experienced weather conditions that were ideal for harmoniously amalgamating together, in the same growing season, aromas, acidity, and sugars.

## Technical notes

Origin: Castello Pomino, Pomino, Rufina
Wine Variety: Pinot Nero
Alcohol content: 12,5%

## Tasting notes

An intriguing, utterly distinctive rosé, with lovely hints of onion-skin, and a lively, foaming bead of tiny, pin-point bubbles. Its forward, self-confident personality is composed of fragrant wild strawberry and apricot, followed by notes of fresh pastry and subtle hints of toasty oak. Crisp and long-lingering in the mouth, it slowly releases aromas of freshly-baked bread in a balanced duet between smoothness and crisp acidity. (Tasted March 2015)

Wine pairing: An extraordinary wine that will bring out the best qualities in light antipasti, raw fish and shellfish, sushi, and fried seafood, but particularly with full-flavoured first courses and roast poultry and veal.

# Awards

The Drinks Business: Silver Medal